

NK MIP
 { I N K A M E E P }
CELLARS

**SUNSET WINE
 LOUNGE**

WHITE WINE	3 OZ	5 OZ	BOTTLE
2018 PINOT BLANC	5	8	40
2018 DREAMCATCHER	5	8	40
2016 CHARDONNAY	6	9	42
2017 Q ^W AM Q ^W MT RIESLING	7	10	48
2017 Q ^W AM Q ^W MT CHARDONNAY	8	11	55
2017 MER'R'IYM WHITE MERITAGE	9	13	65
ROSÉ			
2018 ROSÉ	5	8	40
RED WINE			
2017 PINOT NOIR	6	9	45
2016 MERLOT	6	9	45
2016 TALON	7	10	50
2016 Q ^W AM Q ^W MT PINOT NOIR	10	14	70
2016 Q ^W AM Q ^W MT MERLOT	9	12	60
2016 Q ^W AM Q ^W MT SYRAH	10	14	70
2016 Q ^W AM Q ^W MT CABERNET SAUVIGNON	10	14	70
2017 MER'R'RIYM RED MERITAGE	12	18	90
ICEWINE			
	2.5 OZ		
2016 Q ^W AM Q ^W MT RIESLING ICEWINE	20		100

FEATURE WINE FLIGHTS

FAVOURITES \$20

2018 DREAMCATCHER, 2018 ROSÉ, 2016 TALON

Q^WAM Q^WMT \$30

2017 Q^WAM Q^WMT RIESLING, 2017 Q^WAM Q^WMT PINOT NOIR, 2016 Q^WAM Q^WMT MERLOT

SNACKS

CHEESE & CHARCUTERIE BOARD \$28

a selection of cured meats, local cheeses, selection of olive loaf crostini & accompaniments

BISON CARPACCIO \$12

thinly sliced bison served with arugula, mustard aioli and parmesan

SEARED AHI TUNA \$14

crusted with sesame seeds, seared medium rare served with chili oil, pea puree

MARINATED OLIVES \$9

a selection of olives marinated in dreamcatcher and lemon zest

CRUDITÉ & DIP \$8

fresh veggies served with house made ranch

WINERY CHEF
 ORLIN GODFREY

WINEMAKERS
 RANDY PICTON & JUSTIN HALL